



# Food Tech Learning Journey



Next steps in Food....

Food Scientist

Food Product Design

Chef

Nutritionist

Ready, steady cook lesson!

Practical: Meal for a family of 4 for £5

Design a meal for a family of 4 for £5

Use a 6 axis sensory chart

What dishes come from Mexico?

Practical: Spanish dish

Practical: Pizza

What dishes come from Spain?

Where do herbs/spices come from?

Fruit crumble practical

Ragu practical

Can you create a food technology glossary?

Learn the 'rubbing in' method

Design a fruit crumble

Who created Ragu?

When do you use Ragu in cooking?

Where does Ragu come from?

Mini sponge cake practical

Recap the rules of the cooking room

Adapt a recipe to suit own/families needs

What are food miles?

Practical 3: Soup

Skill: Using the hob safely

What is soup?

Safe fridge storage

Skill: Grating cheese safely

Skill: How to use a grill safely

Practical 2: Pizza Toast taste test & evaluate

What is import/export of food?

How/why we use a sensory chart to evaluate food

Learning the different varieties of fruits & vegetables

Rules of the food room

## UNIT 1: FOOD SAFETY/HYGIENE: 4C'S UNIT 2: COOKING ON A BUDGET

## UNIT 1: THE EATWELL GUIDE UNIT 2: FOODS FROM AROUND THE WORLD

## FOOD SAFETY & HYGIENE

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## WHERE DOES OUR FOOD COME FROM?

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YEAR 8

YEAR 7

YEAR 6

YEAR 5

welcome